



NO-BAKE KINDNESS CUPCAKES

These delicious no-bake “cheesecake” kindness cupcakes were inspired by the story **Bartholomew Balderdash and the Kindness Machine**. In the story, Bartholomew dreams of doing something big and important, so he sets out to build a Kindness Machine. Along the way, he meets Chef Cannoli who helps him spread sweet thoughts with his delicious cupcakes. We think Chef Cannoli would approve of this delicious no-bake treat.

INGREDIENTS FOR 4 CUP CAKES

- 1 Brick of Cream Cheese
- 3-4 Tablespoons of Strawberry Jam (or any flavor you'd like)
- 3 Graham Crackers
- 1 Tablespoon of Olive Oil
- 1-2 Tablespoons of Sugar
- 2 Tablespoons of Water
- Two plastic Ziplock bags
- Scissors
- 4 Cupcake Liners
- 2 Sliced Strawberries



DIRECTIONS

First, make the crust.

1. Put the graham crackers in a plastic bag and crush until almost a powder using a rolling pin or food can. Pour into a bowl.
2. Mix in 1-2 Tablespoons of sugar.
3. Add 2 Tablespoons of water. Mix until paste-like consistency
4. Scoop about $\frac{1}{4}$ of the mixture into each cupcake liner and press down with the back of the spoon.
5. Set aside

Next make the top of the cupcakes.

1. Place the brick of cream cheese in a bowl and add 3-4 heaping tablespoons of strawberry jam.
2. Mix well. It will be lumpy. That's okay! Put the mixture into a plastic bag.
3. Cut off about $\frac{1}{2}$ inch from one corner of the bag to make a piping bag.

Finally, put it all together.

1. Pipe the mixture onto the graham cracker base in each cupcake liner. Fill to the top.
2. Put in the fridge for 2-4 hours or the freezer for 2 hours until firm.
3. Decorate with sliced strawberries. Enjoy!

Be kind and share them with a friend! They are kindness cupcakes, after all.

Caution: Do not make these if you have a strawberry allergy or intolerance to milk. Another flavor can be used instead of strawberry jam.

